

# New Years Eve 2023 @ The Brook Bistro

£49.95 Per Person

Reservations 6pm till 8.30pm (Restaurant Closes at 11pm)

Glass of Prosecco or Fresh Orange Juice on Arrival

## -Intro-

**Tomato, Avocado & Fresh Chilli with Onion on Toasted Crostini** (v) (gfa)

## -Starters-

**Pan Fried Scallops** Black Pudding Crumb, Pancetta & Spiced Carrot Puree

**Spiced Sweet Potato Soup** Potato Roll & Sea Salted Butter (v) (vg) (gfa)

**Chicken Pate with Herb Crusted Crostini** Pancetta, Chilli & Tomato Jam (gfa)

**Wild Mushrooms & King Prawns** Garlic & Maple Syrup on Toasted Sourdough Bread (gfa)

**Apple, Pear & Goats Cheese Salad** Crème Fraiche & Sultanas (v) (vga) (gf)

## -Main Course-

**Fillet Rosini** Prime Centre Cut of Fillet of Beef with Pate on Toasted Bread with Rich Red Wine Jus  
Sautéed Potatoes & Peppered Greens (gfa) (£10 Supplement)

**Fillet of Fresh Red Snapper** Lemon & Herb Sauce, Pan Fried Scallop,  
Crushed Garlic & Herb Potatoes with Roasted Leeks (gf)

**Roasted Chicken Supreme Mushroom & Leek Sauce** Fondant Potato, Parma Ham Crisp,  
Peppered Tender Stem Broccoli & Chicken Jus

**Welsh Beef Burger with Welsh Rarebit & Pancetta, Truffle Mayonnaise**  
Hand Cut Skinny Fries with Homemade Coleslaw

**Roasted Lamb Noisettes** Buttered Jersey Royal Potatoes, Honey Roasted Carrots with Lamb Jus (gf)

**Beetroot Risotto** Topped with Crumbled Goats Cheese or Vegan Cheese (v) (vga) (gf)

**Aubergine, Courgette, Garlic Mushroom, Roasted Tomato Skewers** Tomato & Chilli Sauce,  
Buttered Jersey Royal Potatoes with Cauliflower & Broccoli Cheese (v) (gf) (vga)

## -Desserts-

**White Chocolate & Toffee Crème Brûlée** Homemade Shortbread (v)

**Black Cherry & Chocolate Cheesecake** White Chocolate Gelato (v)

**Winter Berry Eton Mess** Homemade Meringue & Strawberry Gelato

**Homemade Chocolate & Caramel Brownie with White Chocolate Pieces** Chocolate Crumb,  
Caramel Sauce, Chocolate Fudge Gelato (gf) (v)

**Three Scoops of Luxury Gelato** Vanilla, Strawberry, Chocolate, White Chocolate, Sticky Toffee,  
Espresso, Chocolate Fudge Brownie (v)

**Vanilla & Chocolate Vegan Tart** Vanilla Ice Cream (vg) (gf)

**Welsh Cheeseboard** Black Bomber Welsh Cheddar, Perl Wen & Perl Las Cheeses with Biscuits, Grapes,  
Celery & Tomato & Chilli Chutney (v)

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If you have any food intolerances then please bring this to the attention of your food server.

(gf) Gluten Free (gfa) Gluten Free Available (v) Vegetarian (va) Vegetarian Available

(vg) Vegan (vga) Vegan Available (n) Contains Nuts

Optional 10% Service Charge

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